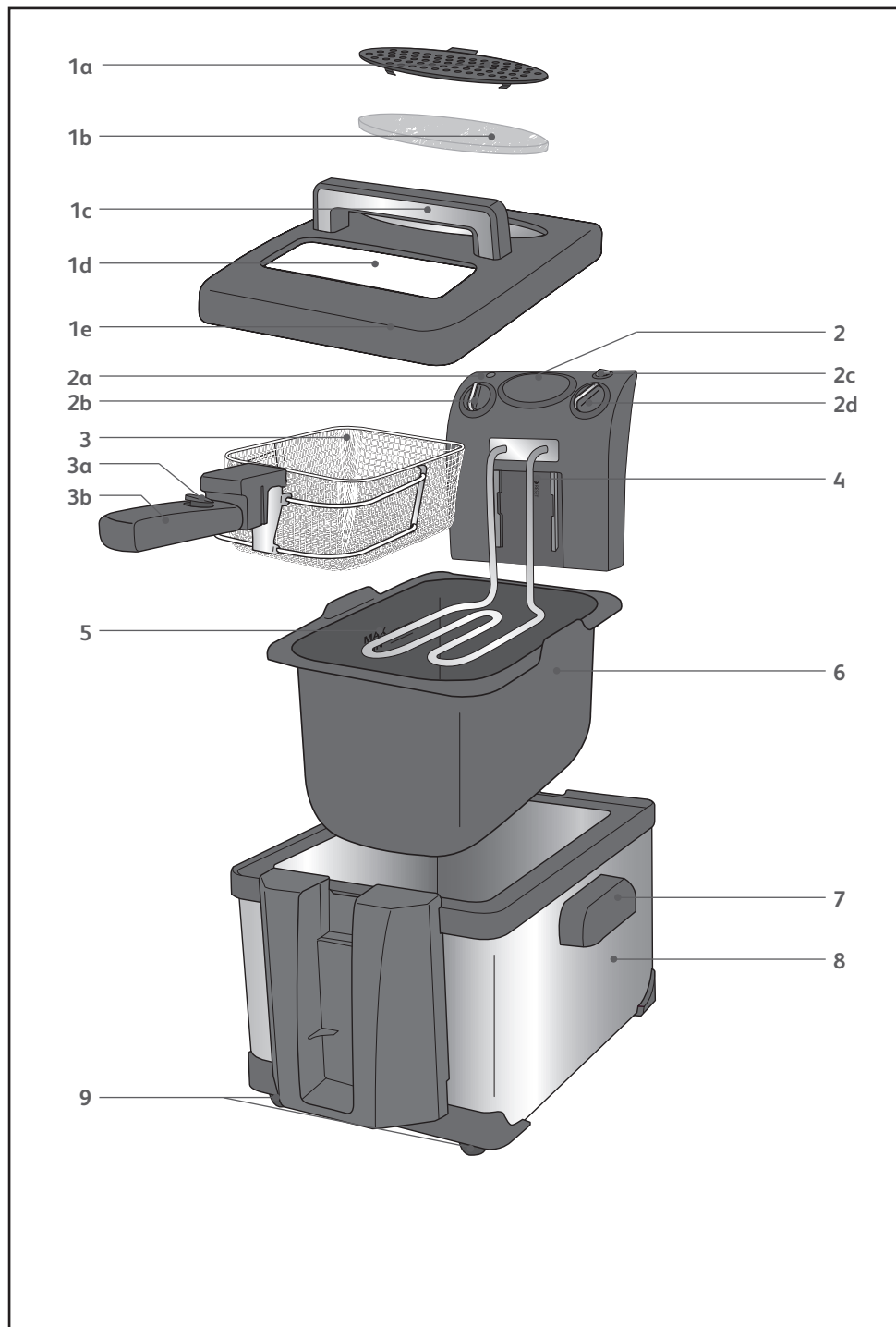


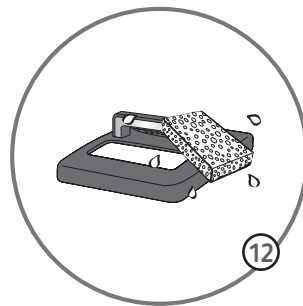
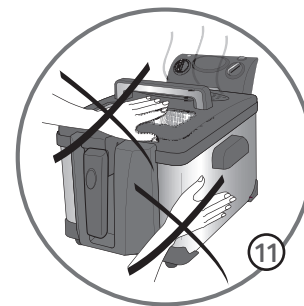
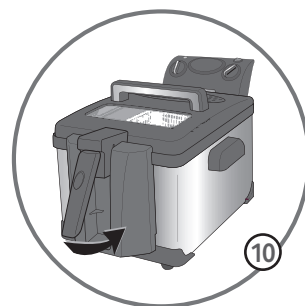
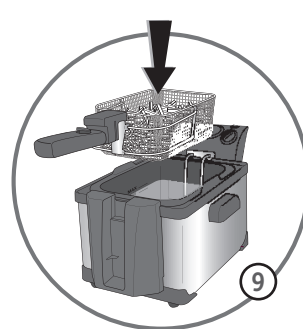
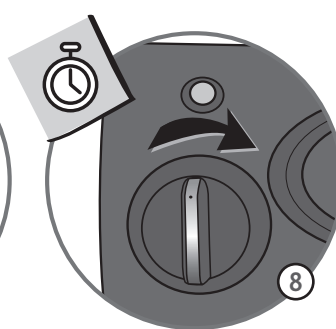
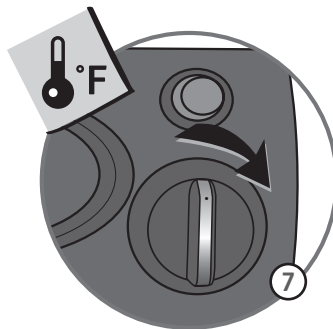
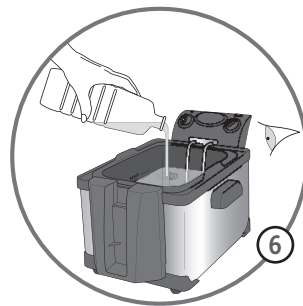
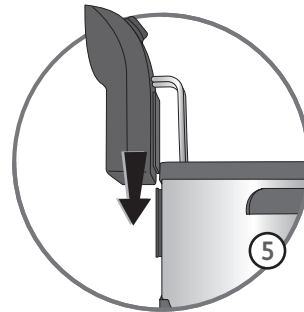
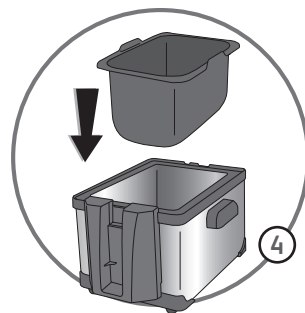
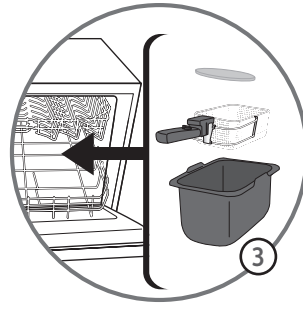
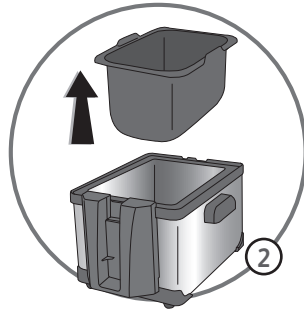
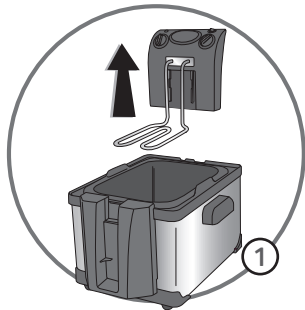
Tefal[®]

FAMILY PRO-FRYER



www.tefal.co.uk





Safety instructions

This appliance complies with the safety regulations and directives in effect at the time of manufacture. Check that the power supply voltage corresponds to that shown on the appliance (alternating current). Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved Service Centre.

This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.

Read and follow the instructions for use. Keep them safe.

Connecting to the power supply

- Do not use the appliance if the appliance or the cord is damaged, if the appliance has fallen or shows visible damage or does not work properly.
In the event of the above, the appliance must be sent to an approved Service Centre. Do not take the appliance apart yourself.
- Always plug the appliance into an earthed socket.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.
- If the power supply cord is damaged, it must be replaced by the manufacturer, an authorised service centre or a similarly qualified person in order to avoid any danger.
- Do not leave the cord hanging.
- Do not unplug the appliance by pulling on the cord.
- Always unplug the appliance: immediately after use, when moving it, prior to any cleaning or maintenance.

Using

- Use a flat, stable, heat-resistant surface, away from any water splashes.
- Never leave the appliance within reach of children or certain disabled persons without supervision.
- This electrical equipment operates at high temperatures which may cause burns. Do not touch the apparent metal parts, filter or window....
- Do not switch on the appliance near to flammable materials (blinds, curtains....) or close to an external heat source (gas stove, hot plate etc.).
- In the event of fire, never try to extinguish the flames with water. Close the lid. Smother the flames with a damp cloth.
- Do not move the appliance when it is full of liquids or hot food.
- If you have a removable bowl, never take it out when the fryer is switched on.
- Never immerse the appliance or the electrical control unit in water!
- Before throwing away your appliance, the timer battery must be removed by an approved Service Centre (depending on model).

Cooking

- Never plug in the deep fryer without oil or fat inside. The oil level must always be between the min and max markers.
- If you use solid vegetable fat, cut it into pieces and melt it over a slow heat in a separate pan beforehand, then slowly pour it into the deep fryer bowl. Never put solid fat directly into the deep fryer bowl or fryer basket as this will lead to deterioration of the appliance.
- Do not mix different types of oil.
- Do not overfill the basket, never exceed the maximum capacity.

Recommendations

- Limit the cooking temperature to 190°C, especially for potatoes.
- Use the basket for chips.
- Control the cooking: Do not eat burnt food.
- Clean your oil after every use to avoid burnt crumbs and change it after every 8 to 12 uses.
- Eat a balanced and varied diet which includes plenty of fruits and vegetables.
- Store your fresh potatoes in a room above 8°C.
- For best results and fast cooking, we recommend that you limit the quantity of chips to 1/2 basket per frying.
- For a larger quantity of food or potatoes, the temperature drops very fast just after having lowered the basket. This lowers the oil temperature considerably and it never reaches above 175 C, even if the thermostat is set at 190 C. (=Stabilized Temperature before lowering).

Protection of the environment

Your appliance contains valuable materials which can be recovered or recycled.

When you decide to replace your appliance, leave it at a local civic waste collection point.

Component description

1. Lid
 - a. Filter cover
 - b. Permanent filter
 - c. Handle
 - d. Viewing window
 - e. Lid
2. Removable control unit with heating element
 - a. Temperature indicator light
 - b. Timer
 - c. On/Off switch with indicator light
 - d. Thermostat control
3. Frying basket
 - a. Handle unlocking button
 - b. Basket handle with raising & lowering positions
4. RESET Function
5. Min. and Max. oil level markings
6. Removable bowl
7. Safety carrying handles
8. Housing
9. Feet

Preparation

Before using for the first time

- The fryer can be completely dismantled.
- Remove the lid and clean it with a damp cloth. Dry thoroughly.
- Lift the basket handle horizontally until you hear a “click” as it locks.
- Remove the basket, the control unit and the bowl - **fig.1 and fig.2**.
- Clean the frying basket and the bowl with a sponge and soapy water or put them in the dishwasher - **fig.3**.
- Clean the control unit and the heating element with a damp cloth.
- Dry all components thoroughly.
- Place the bowl and the heating element in position - **fig.4 and fig.5**.

Do not immerse the control unit with the heating element in water. Never wash the lid in the dishwasher.
Make sure that the control unit is correctly positioned otherwise the fryer cannot function.

Filling the bowl

Never use different types of oil at the same time as this may cause the oil to overflow.

The oil level must always be kept between the min/max markers. Check the level each time before frying, and add some of the same type of oil if necessary.

- Fill the bowl with oil.
- The oil level should always be between the MIN and MAX level of the bowl. Do not exceed the maximum fill line as boiling oil may overflow during frying and can cause severe burns - **fig.6 and fig.7**.
- For best results we recommend vegetable oil.
- If you use solid vegetable oil, cut it into small pieces and melt it in a separate pan. Pour the melted oil into the fryer bowl.
- Never melt the oil on the heating element or in the frying basket.

Model		Solid oil	Solid vegetable oil
3 Litres	Min.	2.5 l	2250g
	Max.	3 l	2700 g
4 Litres	Min.	3.5 l	3150 g
	Max.	4 l	3600 g

Timer

- The fryer will not operate unless a time has been set - **fig.8**.
- When the frying time has elapsed, a bell will signal that the time has been met and the fryer will automatically shut off. For continued cooking after the time has elapsed, be sure to restart the timer, otherwise the oil will begin cooling down.

For your safety, this fryer has been designed with an automatic shut-off feature.

Preheating

- After the bowl has been filled with oil, put the lid on the fryer and plug in the appliance without the frying basket.
- Turn the fryer on by pressing the On/Off switch and adjust the temperature to the required setting (see the cooking tables p. 5) - **fig.7**.
- Turn the timer knob clockwise and set it to 20 minutes - **fig.8**.
- The fryer will begin to heat up the oil and the indicator light will turn to red.
- Note: The temperature indicator light will turn to green when the temperature has been reached.

Place the fryer:

- on a steady surface
- out of the reach of children
- away from water or heat sources.

The timer knob must be set to a time otherwise the oil will not heat up and remain hot while cooking. Never operate your fryer without any oil or fat in the bowl.

Loading the basket

Cut food into similar-sized pieces so that they cook evenly. Avoid using pieces that are too thick. Shake frozen food to remove excess pieces of ice away from the deep fryer.

For crispier frozen fries, wash them in cold water and dry them carefully.

- Remove excess water, ice or frost from food.
- Fill the basket before placing it in the deep fryer. Do not overfill the basket. Reduce the quantities for frozen foods - **fig.9**.
- Remove the lid.
- Place the frying basket on the edge of the bowl and leave the handle in the horizontal position.
- Put the lid back on the fryer.

Cooking

Lowering the basket

- When the oil has reached the correct temperature, the light turns to green.
- Note: the light is green when the preset temperature has been reached ONLY IF the timer is set to a time and not to "0".
- Press the handle unlocking button and fold the handle very slowly into its housing to lower the basket into the oil - **fig.10**. Plunging the basket too rapidly in the oil may cause it to overflow.
- Turn timer knob to desired time.
- During cooking, it is normal for the temperature light to alternate between red and green.

Regardless of the recipe, food must be dried thoroughly before frying. This will prevent the oil from splattering and/or overflowing and will extend the life of the oil.

At the end of cooking time

When the fryer is in use, some parts will be extremely hot and can cause severe burns. Steam coming from the filter is also extremely hot - **fig.11**. Only touch the knobs and handles of the fryer for your safety. The timer signals the end of cooking and automatically turns the appliance off. For crispy fried food, remove the lid as soon as you have finished cooking to prevent steam.

Frying is complete when:

- The timer sounds, indicating the cooking time has elapsed.
- The food is of the desired colour and texture.
- Lift the handle horizontally to raise the basket until you hear a "click" as it locks.
- Allow excess oil to drain by letting the basket remain on the hook for a moment.
- Remove the lid.
- Remove the basket.
- Serve the food.
- Put the lid on the fryer when it is not in use.
- To use a second time, correct the oil level if necessary, then turn the timer knob to the desired time and wait for the temperature indicator light to turn to green again before lowering food into oil.

Switching off the deep fryer

- When you have finished frying, turn the thermostat down to the lowest setting and turn the switch to the "Off" position. **Never move the fryer while the oil or fat is still hot.**
- Unplug the deep fryer.
- Allow the oil to cool completely in the fryer (approx. 3 hours).
- Move the fryer using the carrying handles.

Table of cooking times

For best results and to prevent overflowing, use the traditional French method of frying hand made French fries:

- first frying at 170°C*

- let them rest until they are slightly cooled

- second frying at 190°C.

- The cooking times are a guide only. They may vary depending on the size of the food, the amount of food, individual preferences, and the voltage.
- Cooking tip: To prevent food from sticking together, do not use the basket when cooking battered foods or doughnuts.

* time will be based on size

FRESH FOOD	Quantity	°C	⌚
French fries * (maximum capacity 3 L model)	800 g	160°C 190°C	+/- 7 - 9 min. +/- 5 - 7 min.
French fries * (maximum capacity 4 L model)	1 kg	160°C 190°C	+/- 7 - 9 min. +/- 5 - 7 min.
French fries (optimal quantity 3 L)	400 g	190°C	+/- 6 - 8 min.
French fries (optimal quantity 4 L)	500 g	190°C	+/- 8 - 10 min.
Fried chicken (leg portion)	4 pieces	180°C	+/- 15 - 17 min.
Fried mushrooms	300 g	150°C	+/- 6 - 8 min.
Onions rings	300 g	170°C	+/- 4 - 5 min.
Breaded fish fillets	2 pieces	170°C	+/- 6 - 8 min.
Fried squid	500 g	170°C	+/- 5 - 6 min.
Fried prawns	500 g	170°C	+/- 5 - 6 min.
Apple fritters	4 pieces	170°C	+/- 5 - 6 min.

* in 2 fryings

FROZEN FOOD	Quantity	°C	⌚
French fries (maximum capacity 3 L)	600 g	190°C	+/- 8 - 10 min.
French fries (maximum capacity 4 L)	750 g	190°C	+/- 8 - 11 min.
French fries (optimal quantity 3 L)	300 g	190°C	+/- 5 - 7 min.
French fries (optimal quantity 4 L)	375 g	190°C	+/- 5 - 7 min.
Fried chicken (leg portion)	4 pieces	190°C	+/- 14 - 15 min.
Chicken nuggets (3L)	1 kg	190°C	+/- 6 - 9 min.
Chicken nuggets (4L)	1,2 kg	190°C	+/- 7 - 10 min.
Fried mushrooms	300 g	190°C	+/- 5 - 6 min.
Onions rings	300 g	190°C	+/- 3 - 5 min.
Battered cod fillets	2 pieces	190°C	+/- 6 - 7 min.
Fish fingers	5 pieces	190°C	+/- 5 - 7 min.
Fried squid	500 g	190°C	+/- 4 - 5 min.
Fried prawns	500 g	190°C	+/- 4 - 5 min.

Cleaning

Filtering the oil

- You may store the oil or fat in the fryer, or in a separate airtight container.
- Do not pour used oil into the sink. Leave it to cool, and throw it away with the household waste – according to the local community regulations.
- Crumbs that break away from food tend to burn and alter the quality of the oil more rapidly. Over time, this increases the risk of catching fire. For this reason, filter the oil regularly.

We recommend changing the oil after a maximum of 8 to 12 uses.

Cleaning the fryer

Never immerse the control unit with the heating element in water and never wash it under running water.

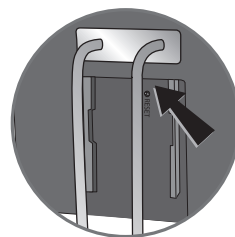
Never wash the lid in the dishwasher.

Do not store your deep fryer outside.

- Remove the control unit and heating element and clean both parts with a damp cloth or sponge.
- Clean the lid using a sponge and soapy water. Rinse and dry carefully - **fig.12**.
- The filter in the lid can be cleaned. Remove the filter cover, then the filter.
- The bowl, the frying basket, the housing and the filter are dishwasher safe or can be immersed in soapy water.
- Ensure all components are dry before placing them back inside the fryer.
- The lid is fitted with a permanent metallic filter. This filter does not need to be replaced.

RESET function

- Your appliance is equipped with an overheating safety feature if you use your fryer without oil.
- If the safety cut-out is activated, the appliance will shut off automatically and the power-on light will turn off.
- In this case, unplug the appliance and let it cool.
- Then remove the control unit and press the safety cut-out RESET button with a toothpick or similar non-metallic object after the bowl has been filled with oil.
- If the problem with the safety cut-out persists, please contact our Helpline (see details on Page 7).



If your fryer does not work properly

PROBLEMS AND POSSIBLE CAUSES	SOLUTIONS
The fryer is not heating	
The appliance is not plugged in.	Plug-in the appliance.
The On/Off switch is not set to On.	Set the On/Off switch to "On" and check that the red light turns on.
The timer is not set.	Turn timer knob to desired cooking time.
The cooking temperature is not indicated.	Set the thermostat control to the required temperature.
The safety cut-off is activated.	Press the RESET button, which is located on the control unit of the fryer. If the problem persists, please contact our Consumer Service Department.
Oil overflows	
The basket was lowered too quickly.	Lower the basket slowly and keep a close eye on the oil level.
Cooking freshly made chips at 180/190 for the first fry.	It is important to double-fry freshly made chips and to respect the recommended cooking temperature (see page 5)
The Max. marker for filling the bowl has been exceeded.	Check the oil level (Max.), and remove the excess.
The frying basket has been overfilled with food.	Check that the basket is not too full.
Food is wet or contains too much water (frozen food).	Remove any ice and dry the food thoroughly. Lower the basket slowly.
Different types of oil/fat have been mixed.	Empty and clean the bowl. Refill the bowl with one type of oil.
Emits unpleasant smells	
The fat/oil has deteriorated.	Replace the frying oil (after 12 uses max.), more frequently depending on the oil.
The fat/oil is unsuitable.	Use a good quality blended vegetable oil.
Vision through the viewing window is not clear	
The window is not cleaned often enough or is not cleaned the right way.	To ensure good visibility, clean the viewing window by wiping it with soap and water. Allow the window to dry at room temperature or dry with a clean cotton cloth. Clean as often as necessary.
Food does not become golden, and remains soft	
Food is moist and contains too much water (frozen food).	Remove as much ice from the frozen food as possible before frying.
Pieces are too thick and contain water.	Experiment by lengthening the cooking time or by slicing food smaller and thinner.
Too much food is being cooked at the same time and the cooking oil is not at the right temperature.	Fry food in small quantities (especially when frozen).
The temperature of the frying oil may not be high enough: the temperature is set incorrectly.	Set the thermostat control to the recommended temperature.
French Fries stick together	
Unwashed food immersed in hot oil.	Wash potatoes well and dry them thoroughly.

If you have any product problems or queries please contact our Customer Relations Team first for expert help and advice:

HELPLINE: 0845 602 1454 - UK

(01) 461 0390 - Ireland

or consult our website - www.tefal.co.uk

